

LK's®



These appliances conform with the requirements of SANS 1539:2006
LPGSASA Permit number: Model 360/015 1038/04/RSA-06/A
LPGSASA Permit number: Model 360/016 1038/05/RSA-06/A
LPGSASA Permit number: Model 360/017 1038/06/RSA-06/A

Instructions for use for LK Products LP Gas Floor Standing Boiling Tables

Models 360/015: 360/016 & 360/017

IMPORTANT: Read these instructions carefully before using your LK Products Boiling Table, and retain these instructions for future reference. Provide ample ventilation in the area where the appliance is used. These gas appliances consume oxygen when in use. Therefore only use in a well ventilated area for the efficient performance of the appliance and the safety of the occupants of the area in which it is used

1. Introduction

All Models:

Gas Type: LPG Operating pressure: 2,8 kPa
Gas consumption: 390 g/hr per burner
Number of burners: Model 360/015: 2 burners
 Model 360/016: 3 Burners
 Model 360/017: 4 burners

All models require a low pressure 2,8 kPa LPG Regulator to be fitted to the gas cylinder. If you need to replace the regulator, ensure that you obtain the correct regulator for the type of cylinder used with the appliance.

Cylinders suitable for use with the appliance are as follows:

2 Burner: 9kg or greater, 3 Burner: 19kg or greater, 4 Burner: 48kg.

These cylinders require a regulator with a G 5/8(5/8 BSP) left hand thread (Bullnose fitting).

Note: Regulators must comply with the requirements of SANS 1237. If in doubt check with your gas dealer.

2. Safety Information

- The hose and seal on the regulator must be checked for wear or damage before every use, and before connecting to the gas cylinder.
- Ensure the appliance is used away from flammable materials. Minimum safe distances are: above the appliance 1,2 m at the rear, and 600 mm at each side.
- Do not use an appliance that is leaking, damaged or which does not operate properly.
- Ensure that the gas cylinder is fitted or changed in a well-ventilated location, away from any sources of ignition, such as naked flames and away from other people.
- Keep gas cylinders away from heat and flame.
- It is best to stand the cylinder on the floor immediately adjacent to the appliance.
- Do not cover up or change the air holes in the mixing tube as this will affect the performance of the product and may lead to an unstable flame.

- In the event of a burnback, where the flame burns back and ignites at the jet, immediately turn off the gas supply by firstly closing the control valve on the gas cylinder and then the appliance burner valve. Wait 1 to 2 minutes and light the affected burner in the normal manner. If the burnback re-occurs, call a service technician to examine the appliance and do not use it until it has been certified as safe to do so.
- If there is a leak on your appliance (smell of gas), turn off the gas supply, firstly at the gas cylinder and then on your appliance by turning the respective knobs fully clockwise. Disconnect the cylinder from the appliance and take both units outside to an area away from any sources of ignition. Connect the cylinder to the appliance, open the cylinder valve and with the appliance valves in the closed position, check for a gas leak as indicated below.
- Do not try to detect leaks using a flame, use soapy water.
- Before testing for a leak firstly check that the regulator seal is in place and in good condition. Replace if in doubt. Also check the hose clamps on the regulator and the appliance are in place and properly tightened. Examine the hose for signs of splitting or any other type of damage or wear. Replace if in doubt.
- When satisfied that the above points are all in order then follow the steps below to check for a leak.
- Connect the cylinder to the appliance, open the cylinder valve and with the appliance valves in the closed position, check for a gas leak as indicated below.
- To check for a gas leak, brush all the connection joints with soapy water.
- If bubbles form then there is a gas leak. Immediately turn off the gas supply firstly by closing the control valve on the gas cylinder and then the appliance valve. Check that all the connections are properly tightened. Re-check for leaks with soapy water.
- If a gas leak persists return the product to your gas dealer for inspection and/or repair.
- Do not modify the appliance. Do not use it as a heater.
- During use, parts of the appliance will become hot. Avoid touching hot parts with bare hands. The use of oven type gloves is recommended.
- Keep young children away from the appliance at all times.
- This appliance may only be used in a well ventilated area for the efficient performance of the appliance and the safety of the occupants of the area.

3. Preparing a new appliance for use

- The correct hose and regulator is supplied with the appliance. Do not connect the appliance directly to a cylinder without the use of a regulator as it is dangerous to do so.
- Do not twist or pinch the hose. Ensure that it is routed away from any heat source.
- Ensure that the burner control valves are in the off position before connecting the cylinder.
- When removing a gas cylinder e.g. to change cylinders, firstly close the cylinder valve and then the appliance valve, making sure the flame is extinguished, before unscrewing the regulator. Re-fit the regulator to a full cylinder following the same precautions as described above.

4. Fitting and Changing the Gas Cylinder

- Before connecting the appliance to a gas cylinder, always ensure that the rubber seal on the Regulator is in position and in good condition and blow out any dust from the cylinder opening to prevent possible blockage of the jet.

- Ensure that the gas cylinder is fitted or changed in a well-ventilated location, preferably outdoors, away from any source of ignition, such as naked flames and away from other people.
- Make sure that the gas cylinder is kept upright at all times and screw the regulator onto the cylinder until it is fully engaged. Hand-tighten only.
- If there is a leak on your appliance (smell of gas), take it outside immediately into a well-ventilated flame free location where the leak may be detected and stopped.

5. Lighting, extinguishing and using the appliance

- Use this appliance only on a firm level surface.
- Always use the burner most suited to the diameter of the cooking pot. Do not use cooking pots that overhang the body of the appliance.
- After lighting, do not move the gas cylinder and the appliance around, as it is dangerous to move either whilst the appliance is lit.
- To open the cylinder valve turn the knob anti-clockwise for 1½ turns which will open the valve to provide sufficient gas. It is not necessary to open the valve to its stop and doing so may cause the valve to jam in the fully open position thus making it difficult to close.
- To light the appliance light a match or barbecue lighter, turn on the appliance valve by pushing in and turning the required burner control lever in the direction of the burner. (see Fig 1) and light the appliance burner.
Use the burner control lever to adjust the flame intensity to the desired level.
- After lighting the burners for the first time it may be necessary to adjust the primary air controls on the burners to obtain the best flame. Place a pot of suitable size on the burner to be adjusted. Make sure that the pot contains water. Now adjust the air control discs (See Fig 1) until the flame is completely blue. If the flame is yellow or has yellow tips then further adjustment may be required. Once the flame is stable, blue in colour and burns without undue noise, the appliance is ready for use.
- After use, first close valve on gas cylinder. When the flame has extinguished close the burner control valve on the appliance by turning the lever to the off position as shown in Fig 1.

6. Cleaning and Maintenance

- Do not use the appliance with a cracked or perished regulator seal and / or LPG hose. Inspect both seals and hose regularly and replace if they are not in order, before using the appliance.
- Should the hole in the Jet become blocked this may result in a reduced flame or failure of a burner to ignite. Do not attempt to clean the jet with a pin or other such device as this may damage the orifice, which could make the appliance unsafe. If a jet needs to be replaced use only genuine LK Products spares.
- To clean the appliance, simply wipe with a damp cloth using a little detergent, if necessary. Do not immerse in water or allow water to enter the burner ports as this will allow water to get into the mixing tube causing the appliance to malfunction.
- Do not use abrasive cleaners or scourers on any part as this will cause permanent damage to the surface finish.
- There are no preset service intervals for this appliance. Simply by cleaning after use it will give many years of trouble free service.

7. Storage

- If the appliance is not to be used for lengthy periods, disconnect it from the cylinder and store in a clean dry place.

8. Spares and Accessories

- Always use genuine LK Products spares as they have been designed to give optimum performance. For details of where to obtain spares refer to your local gas appliance dealer and advise them of the model number of your appliance.

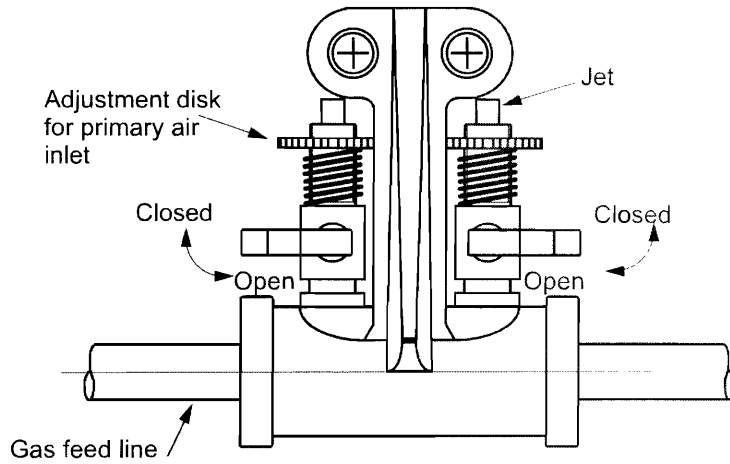


Fig.1 Burner Control Valve Assembly